



BLACK STAR FARMS  
**Weekend Dinners at the Inn**

**Chef Jack Wenz**

**March 1-2 & 8-9, 2019**

**STARTING WITH**

***Vegetable Tureen***

Wood Fired Vegetables Layered with Sheets of Eggplant  
Red Pepper Coulis, Crispy Prosciutto

**FOLLOWED BY, CHOOSE ONE**

***Braised Beef Ossobuco***

Naturally Raised Black Angus Shank,  
Braised with Root Vegetables and Cabernet Franc  
Creamy Risotto

***Ruby Trout Fillet***

Pan Seared Fresh Trout Filet,  
Topped with a Smoked Tomato Coulis  
Creamy Risotto

***Vegetarian Lasagna***

Hand Made Pasta Sheets Layered with Mozzarella Cheese,  
Ricotta, Grilled Vegetables, Golden Tomato Basil Sauce

**FINISHING WITH**

***Chef's Seasonal Dessert***

*Gratuity not included in ticket price*